AMENDMENTS TO THE CLAIMS:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1-9. (Canceled)

10. (Withdrawn) Use of amino acid sequence presented as SEQ ID No. 5 to prepare a foodstuff or a substance (e.g. a dough) for making same.

11-12. (Canceled)

13. (Withdrawn) Use of an amino acid sequence comprising the amino acid sequence presented as SEQ ID No. 5 to prepare a dough that is less sticky that a dough comprising a fungal xylanase; wherein said stickiness is determinable by the Stickiness Determination Method as Protocol 2 herein.

14 – 43. (Canceled)

44. (Withdrawn) In a method of preparing dough for making a bakery product, wherein a xylanase is incorporated in the dough to reduce stickiness, the improvement wherein said xylanase is a bacterial xylanase comprising the amino acid sequence of SEQ ID No. 5, whereby the resultant dough is less sticky than an otherwise identical dough prepared by incorporating a fungal xylanase instead of said bacterial xylanase.

45. (Withdrawn) The method of claim 44, wherein said bacterial xylanase is a *Bacillus subtilis* strain.

46. (Withdrawn) The method of claim 44, wherein said bacterial xylanase is substantially free of glucanase enzymes.

47. (Withdrawn) The method of claim 44, wherein the stickiness of said dough is measured using the Stickiness Determination Method of Protocol 2 herein.

48 -55. (Canceled)

56. (Previously Presented) A bakery product or a dough for making a bakery product comprising a polypeptide expressed from the nucleotide sequence of SEQ ID NO: 6, wherein said bakery product or dough for making a bakery product is suitable for use in a foodstuff.

57. (Previously Presented) The bakery product or dough for making a bakery product of claim 56, wherein said polypeptide does not contain a leader sequence.

58. (Previously Presented) The bakery product or dough for making a bakery product of claim 56, wherein said polypeptide has the amino acid sequence of SEQ ID NO: 5.

59. (Previously Presented) The bakery product or dough for making a bakery product of claim 57, wherein said polypeptide has the amino acid sequence of amino acids 29-213 of SEQ ID NO: 5.

60. (Previously Presented) A dough for making a bakery product prepared by incorporating a bacterial xylanase comprising a polypeptide expressed from the nucleotide sequence of SEQ ID NO: 6, whereby the resultant dough is less sticky than an otherwise identical dough prepared by incorporating a fungal xylanase instead of said bacterial xylanase.

61. (Previously Presented) The dough of claim 60, wherein said polypeptide does not contain a leader sequence.

62. (Previously Presented) The dough of claim 60, wherein said polypeptide has the amino acid of SEQ ID NO: 5.

63. (Previously Presented) The dough of claim 62, wherein said polypeptide has the amino acid sequence of amino acids 29-213 of SEQ ID NO: 5.

64. (Previously Presented) A bakery product prepared by baking the dough of claim 60.

65. (Previously Presented) The dough of claim 60, comprising wheat flour, water and a bacterial xylanase expressed from the nucleotide sequence of SEQ ID NO: 6.

66. (Previously Presented) The dough of claim 65, wherein said bacterial xylanase is from a *Bacillus subtilis* strain.

67. (Previously Presented) The dough of claim 65, wherein said bacterial xylanase is free of detrimental levels of glucanase enzymes.

68. (Canceled).

69. (Previously Presented) The dough of claim 65, further comprising yeast.

70. (Previously Presented) A bakery product prepared by baking the dough of claim 69.

71. (New) A method for reducing stickiness of a dough for making a bakery product comprising incorporating a bacterial xylanase expressed from the nucleotide sequence of SEQ ID NO: 6 in the dough, wherein said dough for making a bakery product is suitable for use in a foodstuff and whereby the resultant dough is less sticky than an otherwise identical dough prepared by incorporating a fungal xylanase instead of said bacterial xylanase.

72. (New) The method of claim 71, further comprising measuring the stickiness of said dough using the Stickiness Determination Method of Protocol 2 herein.